



2012 LEEUWIN ESTATE SIBLINGS SAUVIGNON BLANC SEMILLION

WINEMAKER: Paul Atwood
REGION: Margaret River, Western Australia
VARIETALS: 60% Sauvignon Blanc, 40% Semillon
MATURATION: 40% for 4 months in seasoned French oak
ANALYSIS: 13.0% alc/vol | 6.1 g/L TA | 3.23 pH

VINTAGE NOTES:

A terrific vintage beginning with a typical mild winter with strong northwest frontal systems sweeping through before turning southwest and southerly. Winter and spring had little hail and below average rainfall, though dams filled and overflowed. Flowering occurred in sunny, warm weather during early to mid November. Temperatures were above average with very few hot days, accompanied by cool afternoon sea breezes. The weather was consistently fine, warm and sunny with little rain.

WINEMAKING:

The grapes were picked, crushed and left on skins for around six hours prior to gentle pressing. The cold settled juice was then racked and inoculated with pure yeast cultures, with a portion barrel fermented and the remainder fermented in stainless steel followed by 40% of the wine maturing for four months in older French oak barrels.

TASTING NOTES:

Bright aromas of peach, green melon, passionfruit, and citrus, along with white jasmine floral notes and nuances of nettle and vanilla that create depth and complexity. The palate is soft and supple with layers of lemon, lime, guava, fig, and green apple followed by a taut, fresh finish.

CRITICAL ACCLAIM:

89 pts Wine Spectator, **89 pts** Stephen Tanzer's International Wine Cellar, **88 pts** Wine Enthusiast

ABOUT LEEUWIN ESTATE:

After an extensive search in 1972 for the most suitable premium viticultural area in Australia, Robert Mondavi singled out the future site of Leeuwin Estate. Thrust into the international spotlight when their 1980 Art Series was awarded Decanter's highest recommendation, the Estate has since performed with stellar consistency, the Horgan family defending their position as one of Australia's leading wineries.

